DOUGHPRO®

Operation Manual

DP1100

Manual Dough Press

Doughpro
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Listed: c UL us LISTED 25K8 NSF CE

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Congratulations!

Your selection of the Doughpro DP1100 is a sound business decision. Doughpro equipment is a result of the highest quality engineering and time-tested design. Your machine, combined with Doughpro's reputation of innovation in dough press equipment manufacturing, insures the continuing capability of delivering the best-decorated product possible.

This manual describes installation, operation, and maintenance procedures for your new model DP1100.

Your model DP1100 machine will have a long and trouble-free life. Read this manual carefully and keep it with your machine; it's your key to proper operation and lasting service.

Included with your shipment:

- One set of Rubber Feet

Installation

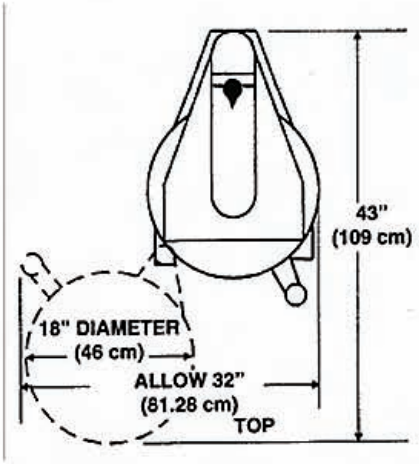
DOMESTIC

Use a separate 15 amp AC circuit. Only industrial extension cords with proper wire size should be used; size 16/3 wire for distance up to 25 feet, and size 14/3 for distance up to 50 feet.

INTERNATIONAL

Use a designated 16 amp AC circuit. Only industrial extension cords with proper wire size (2.5 sq. mm) shall be used.

Make sure there is a proper electrical wall outlet located within reach of the cord and plug attached to the press. Then place the press in an area that allows for "swing clearance". The lower platen of the press requires room in which to rotate and we suggest that you allow at least 36" (91.44cm) of unobstructed space in front of the press as shown below.



Limited Machine Warranty

Doughpro warrants this dough press machine, when operated under normal conditions, to be free from manufacturing defects in material and workmanship for a period of one year on parts and labor from the invoice date.

This warranty will be effective only when Doughpro authorizes the original purchaser to return the product to the factory in South Gate, California freight prepaid and only when the product, upon examination, has proven to be defective.

This warranty does not apply to any machine that has been subjected to misuse, negligence or accident.

Doughpro shall not be liable for the injury, loss or damage, direct or

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consequential, arising out of the use or the inability to use the product.

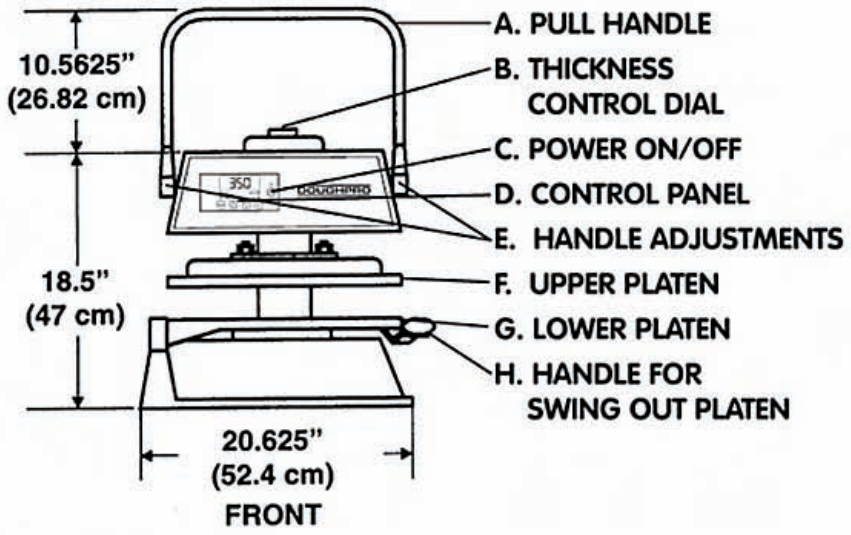
No claim of any kind shall be greater in amount than the sale price of the product or part to which claim is made.

This is the sole warranty given by the company, it is in lieu of any other warranties, expressed or implied, in law or in fact, including the warranties of merchantability and fitness for a particular use, and is accepted such by the purchaser in taking delivery of this product.

Specifications

Electrical:
120V/60Hz/1425W/11.9 Amps
Also available; specify when ordering:
240V/50-60Hz/1425W/5.93Amps
Includes 72" cord and approved plug.

Shipping Weight:
190 lbs. (79 kgs.)



Familiarize yourself with controls and operating mechanisms before attempting to use the DP1100. These are as follows:

(A) Pull-Down Pressing Handle for raising and lowering the upper platen. This action forces the mating of the platens.
(B) Thickness Control Dial.
(C) On/Off Button. The green light above the button will illuminate when turned on to indicate power is in the press.
(D) Control Panel *(see Control Board Operations)*
(E) Handle Adjustments *(see Tightening the Pull-Down Handle)*
(F) Upper Platen
(G) Lower Platen
(H) Handle for swing out (lower) platen.

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Safety Summary

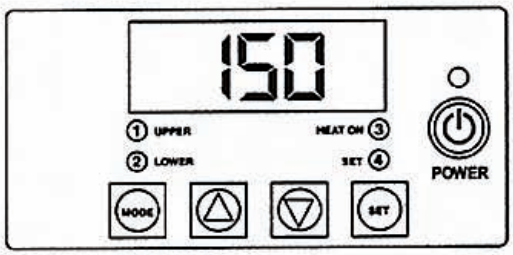
WARNING
In case of power cord damage, do not attempt to repair or replace the power cord. Contact the manufacturer or the local distributor.

WARNING
Avoid touching hot surfaces while operating the machine.

CAUTION
During normal operation, the base of the machine must be installed or placed above the wall socket.

CAUTION
When servicing or cleaning the machine, make sure that the power cord is removed from the wall socket.

Control Board Operations



Solid State Controller

This controller has three (3) control features:

1. Temperature – Temperature may be set from 100°-325°F (38°-163°C). The factory default setting is 150°F. If you would like to change this setting, simply follow the *Controller Operation* directions.
2. Counter – Cycle counter counts the number of applications from 1 to 9999 *(see additional Notes – Counter).*

3. **Count down Timer** - Press **Mode** button until timer is displayed.

Push and hold **Set** button and simultaneously push **UP** or **DOWN** arrow buttons to desired time setting.

Controller Operation

Temperature Control

1. Press the **MODE** button until temperature is displayed.
2. Push and hold **SET** button and simultaneously push UP (▲) or DOWN (▼) arrow buttons to the desired temperature setting.

Time Control (Optional)

Please call 1-800-624-6717 if required.

Dough Pressing Operations

SETTING CRUST THICKNESS CONTROL:

Setting crust thickness is as simple as the twist of a dial. The thickness adjustment dial can be located on the top of the DP1100. By means of trial and error, rotate the dial until desired thickness is obtained. **Note: Never force the dial past its stop position or damage could occur.**

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PRESSING DOUGH:

For best results, your dough should be proofed before pressing, but it will also press directly out of your refrigerator. ***Flour is not required to press a crust and should not be dusted on any part of the machine.***

1. First make sure you have the correct type electrical current or serious damage could occur!

2. Press the Power Button in order to turn the machine on. A green light will illuminate above the power button indicating that power is in the machine.

3. Set your desired temperature on the control panel by using the instructions as stated above. We recommend a pressing heat of 150°F but, by simple trial and error, you may desire a different setting.

Note: Heat potential is provided in the upper platen only for purposes of enabling the dough to flow more rapidly in the pressing cycle. ***The heat is not intended for baking.***

4. Set the thickness control which is located on top of the machine. Once you have pressed a few dough balls, you can adjust this control to suit your requirements accordingly.

5. Swing open the lower platen and apply a quick spray of a good *water based* food release to the lower platen. Doughpro offers its own food release spray NATURALLY CLEAR Model No. DPPC1. (See our catalog and price list for information.) *Note: This spray* ***will not*** *affect the taste of your crust in any way.*

6. Place your pre-portioned ball of dough in the approximate center of the lower platen. Add another dash of spray to the top of the dough ball.

7. Close the platen and pull the "U" shaped handle down to commence the pressing operation.

8. Hold the handle down for as long as you have determined to be the appropriate amount of time for your particular product and then simply pull the handle back up when you have completed.

9. Inspect your dough. If it is too thick, rotate the thickness control dial, located on the top of the machine, to the line marked "THIN". Reverse this procedure if your product presses too thin. Experiment with temperature, dough weight, time, and pressure until you arrive at the desired result.

Note: Increasing the dough portion results in a thicker product while reducing it produces a thinner product. Adding additional heat will also contribute to thinner crusts.

10. Remove the finished product by rotating the lower platen until you have sufficient space to

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remove your dough. Place the dough on a screen or in a pan. *Since the shape of the dough may be altered slightly in the transfer process, some hand fitting may be required.* Add toppings, if desired, and now you are ready to bake.

ADDITIONAL NOTES:

Temperature

Note
Fahrenheit/Centigrade (Celsius) Conversion

*The temperature controller can be programmed to display either °F or °C. To change: Press the **MODE** button until the temperature is displayed, then push and hold the **SET** button for 10 seconds.*

Counter

The controller has a built in cycle counter.

- Press MODE button until the counter is displayed.
- Counter display range is 0000 to 9999.
- To reset the cycle counter, display the counter reading, then push and hold both UP (▲) and DOWN (▼) arrow buttons for 3 seconds until the counter resets to zero (**0000**) on the display.

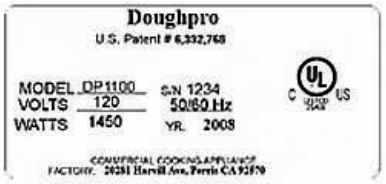
Tightening the Pull-Down Handle

The pull-down pressing handle requires adjustment periodically to prevent it from free falling. Whenever the handle seems too loose or is falling by itself, the problem can be corrected easily and quickly as follows:

1. Using a 3/16" hex shaped Allen wrench, insert in key slot located on the right ***beneath*** the upper shroud.

2. Tighten until the press action of the handle becomes firm but not too tight.

Serial Tag



Domestic Tag

CE Serial Tag

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International Symbols

Power Off

Power On

Hot Surface

Risk of Electrical Shock

Protective Earth Terminal

Caution - Warning

Preventative Maintenance Suggestions

The Doughpro DP1100 machines are relatively maintenance free. For a long and trouble-free life, the following preventative maintenance should be followed:

Daily Care:

1. ***Platens***: These platens should *only* be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge. **Never use steel wool or harsh abrasives or you will cause costly damage.**

2. ***All other exterior surfaces***: Here again a daily wipe down with mild soap and warm water will do the job quite nicely.

Never use steel wool or harsh abrasives or you will cause costly damage.

Piston Maintenance:

In order to ensure proper and trouble free operation of the press piston, it is important that the machine be lubricated once every three (3) months, under normal operation. High volume users may require more frequent lubrication.

The lubricant used must be USDA H-1 authorized for food machinery. This lubricant can be ordered through Doughpro/Proprocess Corporation as part number # 110-002. Please follow these simple instructions:

1. Locate the grease port on the machine. Machines with pull down arms have a single grease port located below the upper head on the right side of the vertical post. Machines with swing-away upper heads have two grease ports; one on the right side of the vertical post and one on the back of the vertical post. All other machines have a single port. (refer to illustration)

2. Place grease gun head against grease port and apply enough pressure to allow gun head to engage the grease port.

3. Squeeze handle of grease gun. This will force the grease into the piston. **One squeeze is all it takes.**

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Service Problems:

Contact our factory or approved service agency (U.S. only). *Note: When contacting factory for information, parts or service instructions, it is of the* ***utmost importance*** *that the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.*

Note: **Your Doughpro is equipped with a set of rubber mounting pads.**

If you would prefer a set of legs which would raise your machine off the table about 4", please advise us and we will send you a set at no charge. You simply pay the UPS charge.

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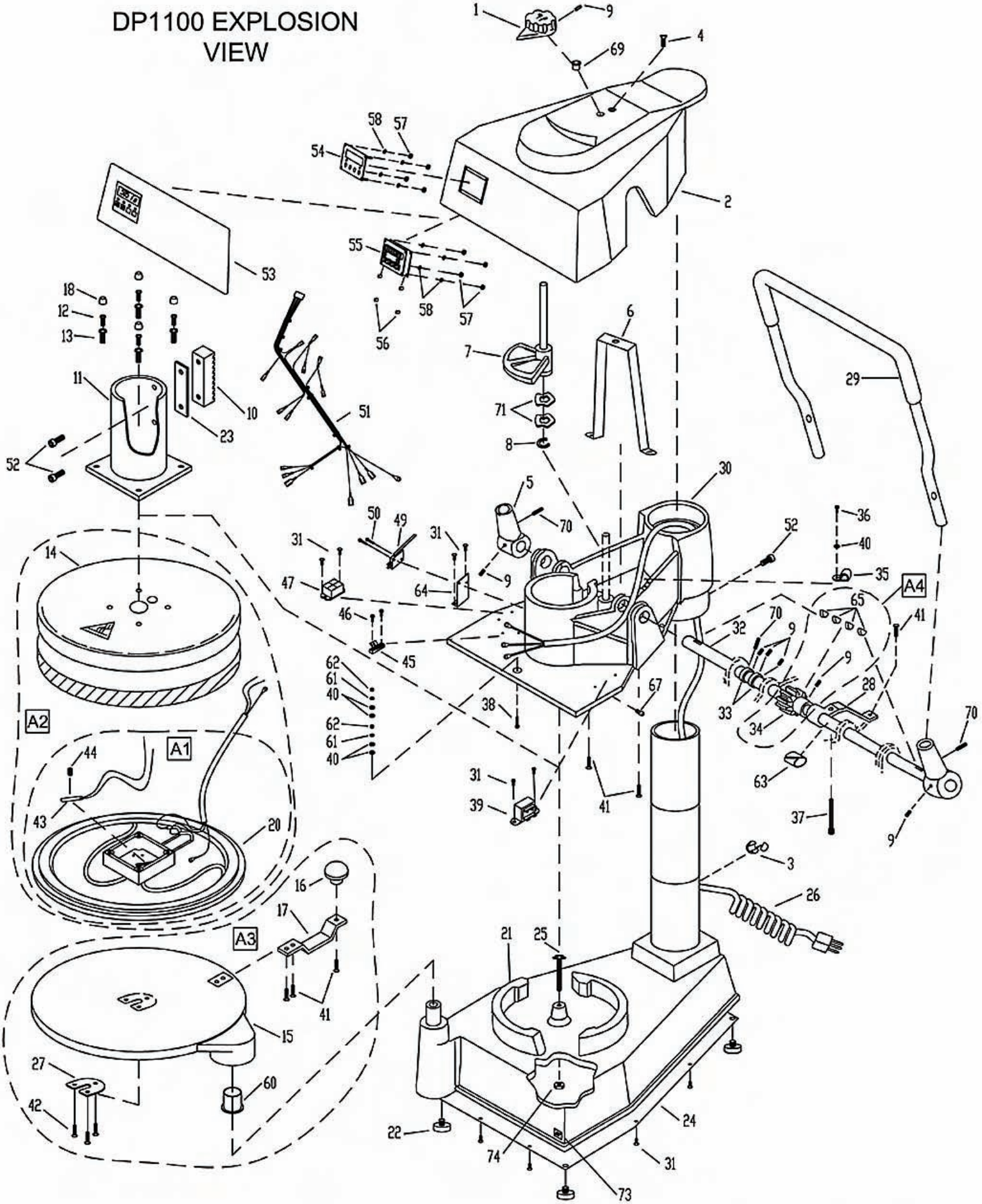
DP1100 EXPLOSION VIEW



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DOUGHPRO PROPROCESS CORPORATION
PARTS LIST FOR DP1100 DOUGH PRESS

REF. #	DESCRIPTION	DP1100A 120 ~ AC	DP1100B 240 ~ AC	DP1100C 240 ~ AC
1	KNOB, THICK / THIN	1109309	1109309	1109309
2	HOUSING, INSTRUMENT	11094222	11094222	11094222
3	CABLE STRAIN RELIEF	MPSS168	MPSS168	MPSS168
4	SCREW, HOUSING	SF142034	SF142034	SF142034
5	HANDLE SOCKET	11016650	11016650	11016650
6	BRACKET, HOUSING	110144130	110144130	110144130
7	CAM RAMP ASSEMBLY	1109310	1109310	1109310
8	RETAINING CLIP (CAM RAMP)	MPSC240	MPSC240	MPSC240
9	SET SCREW, GEAR BAR ASSEMBLY	SST142038	SST142038	SST142038
10	GEAR RACK	1109380	1109380	1109380
11	PISTON ASSEMBLY	11018974	11018974	11018974
12	LOCKING BOLT, ADJUSTMENT	BH51618134G5	BH51618134G5	BH51618134G5
13	BOLT, LEVEL ADJUSTMENT	1109367	1109367	1109367
14	SHROUD, UPPER PLATEN	1109336	1109336	1109336
15	LOWER PLATEN ASSEMBLY	11015932	11015932	11015932
16	KNOB, LOWER PLATEN (SWING)	110017	110017	110017
17	HANDLE BRACKET (LOWER PLATEN)	11063	11063	11063
18	CAP, VINYL (ADJUSTMENT SCREWS)	SC0687	SC0687	SC0687
20	UPPER PLATEN WITH WIRING	110074100	110075100	110075100
21	BASE ASSEMBLY WITH POST	1109311	1109311	1109311
22	FEET, RUBBER (4 EACH)	RF209	RF209	RF209
23	SHIM, GEAR RACK	110144120	110144120	110144120
24	COVER PLATE, BASE	11010954	11010954	11010954
25	STOP, LOWER PLATEN	110102130	110102130	110102130
26	POWER CORD	110969174	110969175	110969176
27	PLATE, LOWER PLATEN LOCK ASSEMBLY	11030623	11030623	11030623
28	TENSION STRAP ASSEMBLY	11041663	11041663	11041663
29	HANDLE, PRESSURE	1109390	1109390	1109390
30	ARM	110102121	110102121	110102121
31	SCREW	SP83214	SP83214	SP83214
32	GEAR BAR	1109361	1109361	1109361
33	COLLAR, GEAR BAR	11013183	11013183	11013183
34	PINION GEAR	1109360	1109360	1109360
35	CLAMP, CABLE	CC38	CC38	CC38
36	SCREW, CLAMP, CABLE	SP83238	SP83238	SP83238
37	SCREW, TENSION STRAP ADJUSTMENT	SSH1420314	SSH1420314	SSH1420314
38	SCREW, GROUND	SP8321	SP8321	SP8321
39	TRANSFORMER	11096975	11096975	11096976
40	WASHER	WSAE8	WSAE8	WSAE8
41	SCREW	SB142034	SB142034	SB142034
42	SCREW, LOWER PLATEN LOCK ASSY	SB5161834	SB5161834	SB5161834
43	SENSOR ASSEMBLY	110949110	110949110	110949110
44	SET SCREW, SENSOR	SST381612	SST381612	SST381612
45	TERMINAL BLOCK	11096914	11096914	11096914
46	SCREW, TERMINAL BLOCK	SP83212	SP83212	SP83212
47	RELAY	110942520	110942520	110942520
49	MICRO SWITCH	V15G31C25K	V15G31C25K	V15G31C25K
50	SCREW, MICRO SWITCH	SR44058	SR44058	SR44058
51	WIRE HARNESS	110969050	110969050	110969050
52	SCREW, GEAR RACK	SSH381634	SSH381634	SSH381634
53	CONTROL PANEL OVERLAY	OPRODP1100	OPRODP1100	OPRODP1100
54	CONTROL FACIA	11086027	11086027	11086027

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DOUGHPRO PROPROCESS CORPORATION
PARTS LIST FOR DP1100 DOUGH PRESS

55	DIGITAL CONTROL	11096905211	11096905211	11096905211
56	SPACER, NYLON	110969111	110969111	110969111
57	NUT, DIGITAL CONTROL	NH632	NH632	NH632
58	WASHER LOCK INT, DIGITAL CONTROL	WLIT6	WLIT6	WLIT6
60	FLANGED BUSHING	110102167	110102167	110102167
61	WASHER LOCK INTERNAL, GROUND	WLIT8	WLIT8	WLIT8
62	NUT, GROUND	NH832	NH832	NH832
63	BUSHING, BRASS (TENSION STRAP)	11018966	11018966	11018966
64	MICROSWITCH BRACKET	1101021213	1101021213	1101021213
65	WOODRUFF KEY	KW931634	KW931634	KW931634
67	ZERK FITTING	B792	B792	B792
69	BUSHING, INSTRUMENT HOUSING	212NN01420000	212NN01420000	212NN01420000
70	SCREW, HANDLE SOCKET	SSH14201D	SSH14201D	SSH14201D
71	WAVE WASHER	5806282	5806282	5806282
73	NSF DECAL	DNSF	DNSF	DNSF
74	NUT, STOP, LOWER PLATEN	NH51618	NH51618	NH51618
A1	UPPER PLATEN WIRE ONLY	1101021100	1101021101	1101021101
A2	UPPER PLATEN COMPLETE ASSEMBLY	1101021200	1101021201	1101021201
A3	LOWER PLATEN ASSEMBLY	11015932200	11015932200	11015932200
A4	PINION GEAR ASSEMBLY	1109360A	1109360A	1109360A

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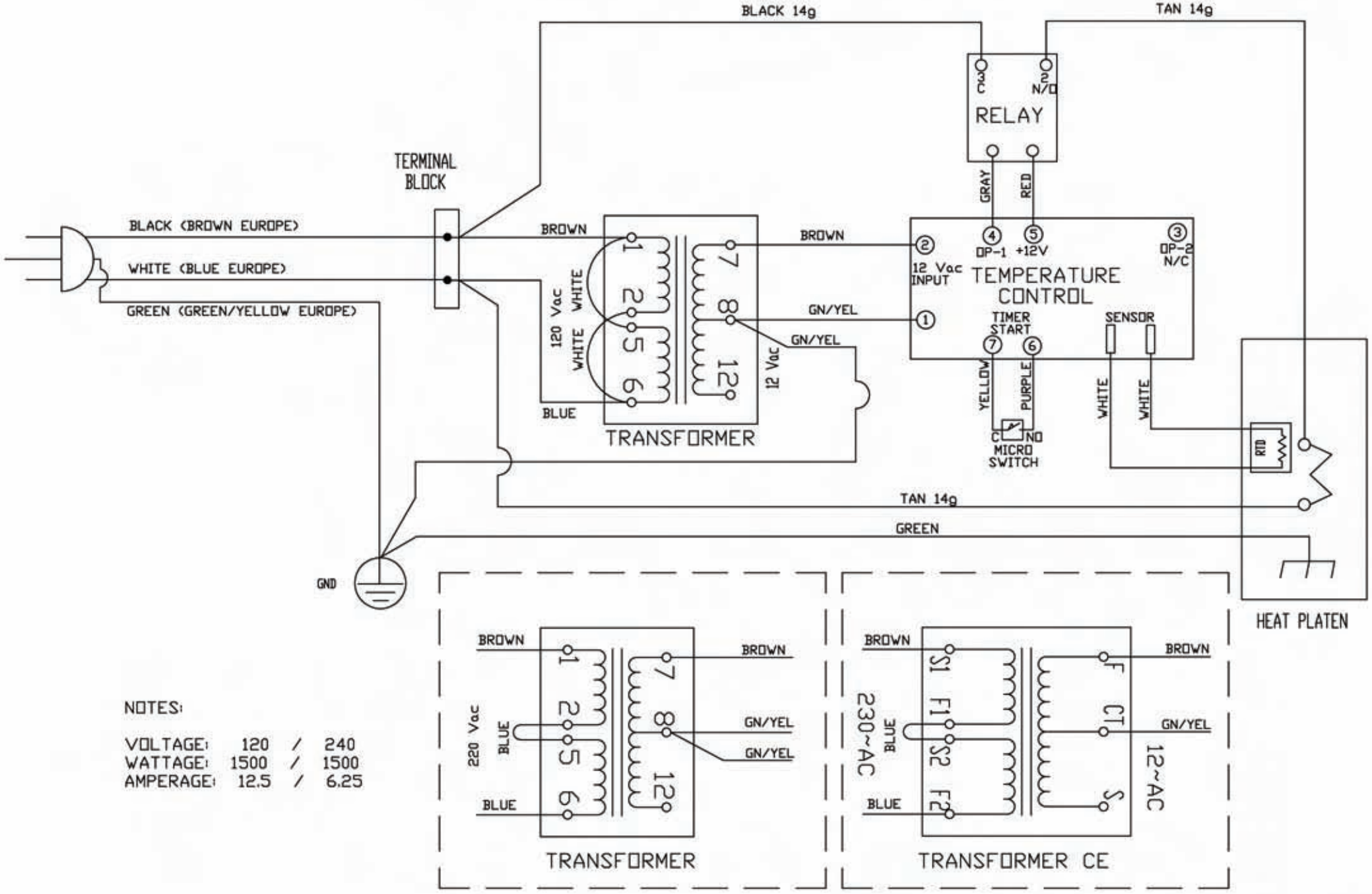
DP1100/PP1800 WIRING SCHEMATIC



NOTES:

VOLTAGE:	120	/	240
WATTAGE:	1500	/	1500
AMPERAGE:	12.5	/	6.25

WD PP1800 6_6_03.DWG

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DOUGHPRO®

STEARNS PRODUCT DEVELOPMENT CORPORATION
20281 Harvill Ave, Perris, CA 92570 Tel: (800) 624-6717 - Fax: (951) 657-4594

Warranty & Return Policy

STEARNS PRODUCT DEVELOPMENT CORPORATION warrants all products manufactured by it against defects in workmanship or materials from the
date of purchase for a period of (1) year on parts and labor. **This warranty applies to only equipment purchased and used in the United States.**

Exclusions:

1. **WOOD / GAS FIRED OVENS: STEARNS PRODUCT DEVELOPMENT CORPORATION** warranty applies to the main body of the oven being steel
/ refractory and insulation shall be free from defects in materials and workmanship for a period of four (4) years from the date of purchase. The gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase. This warranty excludes the tandoori and home oven.
2. **TANDOORI & HOME OVENS: STEARNS PRODUCT DEVELOPMENT CORPORATION** warrants the Tandoori & Home Oven including gas
equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase.
3. **Air compressors are excluded from this warranty**, but **STEARNS PRODUCT DEVELOPMENT CORPORATION** may act as a warranty
expeditor in certain instances regarding these compressors. The air compressor manufacturer provides a limited warranty and a copy of this warranty is furnished with all compressors sold by **STEARNS PRODUCT DEVELOPMENT CORPORATION**. For prompt
handling of compressor warranty claims the instructions of the compressor manufacturer must be adhered to.
4. **Equipment built to special order as well as accessories** are not returnable unless defective within the terms of this warranty.
5. **In no event shall STEARNS PRODUCT DEVELOPMENT CORPORATION be liable for consequential damages arising out of the failure of
any of its products if operated improperly or caused by normal wear or damage by operator abuse.**

Returned Merchandise Policy:

Should it become necessary to return any of the company's products, the following instructions must be adhered to: First, contact our customer service department for approval and a return authorization number. *Please have the serial number of your item available at that time.* All merchandise must be shipped *freight prepaid* by customer or service agency. Subject to the inspection of the product by the company, a restocking charge of 20% of the Net purchased price paid to **STEARNS PRODUCT DEVELOPMENT CORPORATION** will be assessed. Merchandise may not be returned for credit without *prior written
approval* of **STEARNS PRODUCT DEVELOPMENT CORPORATION**. Collect shipments *will not* be accepted. No returns after 60 days of original
shipment date on machines. Purchased parts may not be returned after 30 days.
If upon inspection by **STEARNS PRODUCT DEVELOPMENT CORPORATION** or its authorized agent it is determined the equipment has not been
used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, misapplication, neglect, abuse, accident, unauthorized modification, damage during transit, delivery, fire, flood, act or war, riot or act of God, then this warranty shall be deemed null and void.

Terms & Conditions:

1. Prices indicated in the PRICE LIST are suggested retail prices and are shown in U.S. DOLLARS.
2. Terms of Payment: 2% 10 days, NET 30 days.
3. **NEW ACCOUNTS:** Satisfactory credit information must be provided before open account status can be extended. Unless agreed otherwise, all shipments will be made C.O.D., CASH IN ADVANCE.
4. **PRICING:** Prices, specifications, model numbers, capacities and accessories are subject to change without notice.
5. **FREIGHT / ROUTING:** Method of shipment will be determined by **STEARNS PRODUCT DEVELOPMENT CORPORATION** unless otherwise
advised by PURCHASER.
6. **DAMAGED CLAIMS:** All merchandise shipped at purchaser's risk. Inspection must be made by purchaser at time goods are received. If goods are damaged, the PURCHASER shall request that the agent of the transportation company make a written notation on the proper shipping documents immediately and then file a claim for damage. GOODS DAMAGED IN SHIPMENT ARE NOT RETURNABLE.
7. **RETURNS:** Machines may not be returned after 60 days. Purchased parts may not be returned after 30 days. A restocking fee of 20% will be assessed on non-warranty returns.
8. **TAXES:** Prices indicated herein DO NOT include State, Federal, Local or foreign taxes or duties, nor do they include fees, permits, insurance or other levies, all of which are the responsibility of the purchaser.
9. All orders are subject to acceptance by **STEARNS PRODUCT DEVELOPMENT CORPORATION**.
10. Possession of this price list shall not be considered an offer to sell.

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